

# Gluten Free Apple Walnuts Cake

## Ingredients (for 2-lb. breadmaker):

- 3 large eggs, beaten
- 3/4 cup (162g) vegetable oil
- 1-1/4 cups (185g) brown rice flour
- 1/3 cup (46g) potato starch
- 3 Tbsp. (21g) tapioca starch
- 1 tsp. (2.5g) xanthan gum
- 2 tsp. (7.0g) baking powder
- 1 tsp. (5.3g) baking soda
- 3 tsp. (6.0g) ground cinnamon
- 1 tsp. (2.1g) ground nutmeg
- 1 tsp. (5.6g) salt
- 1 cup (198g) sugar

When beeps sound, add:

- 2 cups (196g) fresh apples, peeled, thinly sliced and chopped
- 1/2 cup (55g) chopped walnuts



1

In a large bowl, mix the flour ingredients (brown rice flour, potato starch, tapioca starch, xanthan gum), baking powder, baking soda, ground cinnamon, ground nutmeg, salt and sugar well with a whisk.



2

In a separate bowl, mix eggs and vegetable oil well with a whisk. Make sure the kneading blade(s) are properly attached and pour in the baking pan.



3

Add the flour mixture from step 1 into the baking pan.



4

Place the baking pan in the Home Bakery, close the lid and plug the power cord into the outlet. Select the CAKE course. Set the crust setting to MEDIUM for BB-CEC20/BB-PAC20 model and REGULAR for BB-HAC10 model. Press START.

---



5

When the add beeps sound, open the lid and carefully scrape off any flour that may be left on the side of the pan with a rubber spatula. Please be careful if the kneading blade(s) is moving.

---



6

Add the chopped apples and walnuts, close the lid and continue baking. For BB-HAC10 and BB-PAC20 models, press START to resume kneading.

---



7

When baking completes, press CANCEL and allow the cake to cool.

---



8

Remove from pan, slice and serve.

---